





ROBERT GOULLEY Bourgogne Rosé

VINES

TERROIR

The vineyards are based on a Portlandian soil, a layer of Upper Jurassic composed of limestone.

LOCATION

The grapes are growing in the village of Saint-Bris le Vineux, with a North-west exposure.

IN THE VINEYARD

The vines are 25 years old and give 40 hectoliters by acres every year. We take care of all our grapes in a sustainable and reasoned approach to viticulture. Our winery benefits from the High Environnemental Value certification -HVE-.

VINIFICATION & MATURING

THE VINTAGE

2018 is an exceptionnal vintage for Burgundy wines, the weather perfectly balanced between water and sun.

- Mechanical harvest
- Natural yeast
- Direct pressing, cold settling . Controlled fermentation temperature -16-18 ° C- for the tank
- Alcoholic fermentation and malolactic completed
- Maturing on fine lees from November to mid April
- Collage and filtration before bottling
- · Thermoregulation allows fermentation at low temperature in order to develop the flavors. The wine is
- 100% stainless steel tanks to preserve freshness and fruitiness of the wine
- Bottled by us at the Estate.

Alcohol content : 12 % vol.

SERVING & TASTING

Pale rosé, bright pale-pink color, express scents of flowers, almonds and toast. In the mouth has great minerality bring out the character of our soil, then finish with flavors of cherries.

Ageing potential : Enjoy all year long, 2 to 3 years - Serving : 8-10°C

Enjoy it with grilled sea bass with langoustines with paprika spicy dishes barbecue Epoisses.

SPECIFICATIONS

Other labels : Vegan

Contains sulphites - Does not contain egg or egg products - Does not contain milk or milk-based products

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